



# PISTACHIO MADELEINE

chef Intermediate level

Single serve pistachio madeleine

## MADELEINE BATTER

### INGREDIENTS

sugar  
eggs  
all-purpose flour  
VIGOR BAKING  
sunflower seed oil  
unsalted butter 82% fat  
grated lemon zest

### PREPARATION

100g Whip sugar with eggs .  
130g Incorporate flour ,VIGOR BAKING and the lemon zest.  
115g Incorporate well the butter and oil.  
5g Keep in the fridge overnight.  
120g Mix well before pouring in the pastry bag.  
30g Pipe into the buttered madeleine mold and bake at 170°C until golden color.  
4g

## PISTACHIO CREAM

### INGREDIENTS

CHOCOCREAM PASTICCERA  
JOYPASTE PISTACCHIO PURA

### PREPARATION

50g Mix together the two products  
25g

## Final composition

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Once the madeleines are cold, fill them in the back with the pistachio cream.

Dipp the back of the madeleine in the NOBEL PISTACCHIO and put them back in the mold.

Place them in the refrigerator for a few minutes.

Remove them and decorate with DAISY DOBLA.